PART IV

Section 1-C (1)

STATUTORY RULES AND NOTIFICATIONS ISSUED BY THE CENTRAL GOVERNMENT AND REPUBLISHED BY THIS GOVERNMENT

NOTIFICATION

No LAW 14 LCR 62, Bangalore, dated the 22nd January 1962

Ordered that the accompanying Notification No S.O. 2942, dated the 6th December 1961, of the Ministry of Food and Agriculture (Department of Agriculture) issuing the Fruit Products (Amendment) order 1961, which has been published in the *Gazette of India* Extraordinary, Part II, Section 3, sub-section (ii), dated the 16th December 1961, be republished in the *Mysore Gazette* for general information.

By Order and in the name of the Governor of Mysore,

S SRIPADARAJ,
242 *Under Secy to Govt., L D.*

GOVERNMENT OF INDIA

MINISTRY OF FOOD & AGRICULTURE.

(Department of Agriculture)

ORDER

New Delhi, the 6th December 1961

S O 2942.—In exercise of the powers conferred by section 3 of the Essential Commodities Act, 1955 (10 of 1955), the Central Government hereby makes the following

Order further to amend the Fruit Products Order, 1955, namely —

1 This Order may be called the Fruit Products (Amendment) Order, 1961.

2. In the Fruit Products Order, 1955 (hereinafter referred to as the said Order), in clause 2

(1) for sub-clause (h), the following sub-clause shall be substituted namely —

"(h) "Manufacturer" means a person engaged in the business of manufacturing fruit products for sale and includes any person who obtains fruit products from another person and packs them for sale",

(2) for sub-clause (1), the following sub-clause shall be substituted namely —

"(1) "Term" means, a calendar year or part thereof ending on the 31st day of December of that year."

3. In clause 3 of the said Order, (1) in sub-clause (1) for items (*a*) to (*f*), the following items shall be substituted, namely —

"(*a*) one representative of the synthetic syrup, vinegar, morabba, chutney and pickle manufacturers to be nominated by the Licensing Officer,

(*b*) one representative of the squash and ready-to-serve beverages manufacturers, to be nominated by the Licensing Officer,

(*c*) two representatives of the manufacturers of canned fruits, canned vegetables, jams, jellies, marmalades and tomato products, to be nominated by the Licensing Officer,

(*d*) two persons possessing, in the opinion of the Licensing Officer suitable technical qualifications with regard to the manufacture of fruit products, to be nominated by the Licensing Officer,

(*e*) one representative of the exporters of fruit and vegetable products, to be nominated by the Licensing Officer,

(*f*) the Director, Central Food Technological Research Institute or his nominee,

(*g*) the Agricultural Commissioner to the Government of India or his nominee,

(*h*) the Technical Adviser to the Ministry of Food and Agriculture or his nominee,

(*i*) two representatives of fruit and vegetable growers in India to be nominated by the Licensing Officer,

Member-Secretary

(*j*) The Senior Marketing Officer, Fruit Products, in the Directorate of Marketing and Inspection,"

(2) for sub-clause (3), the following sub-clause shall be substituted, namely —

"(3) If a vacancy occurs by death, resignation, efflux of time or otherwise in the office of any nominated member of the committee, the vacancy so caused shall be filled by nomination under sub-clause (1), and any person appointed to fill a casual vacancy shall hold office so long only as the member in whose place he is nominated, would have held office ",

(3) in sub-clause (7), the words "elected or" shall be omitted

(4) Clause 4 of the said Order shall be renumbered as sub-clause (1) of clause 4 and after sub-clause (1) as so renumbered the following sub-clause shall be inserted, namely —

"(2) A licence shall, unless sooner cancelled, be in force for such period as may be specified therein.

(3) An application for renewal of a licence shall be submitted to the Licensing Officer at least one month before the expiry of the period of validity of the licence.

(4) If an application for the renewal of a licence is made one month before the expiry of the period of validity of the licence, the licence shall continue to be in force until orders are passed on the application"

5 In clause 5 of the said Order, after sub-clause (2), the following sub-clause shall be inserted, namely —

"(2a) A manufacturer using different manufacturing premises for the manufacture of fruit products shall take out a separate licence for each such premises."

6 In sub-clause (1) of clause 8 of the said Order, after item (e), the following shall be added, namely —

"(*f*) the fruit products packed by a manufacturer shall be either those manufactured by him or those obtained from another licensed manufacturer"

7 For clause 9 of the said Order, the following clause shall be substituted, namely —

"Every manufacturer shall submit by the 31st of January of each year to the Licensing Officer a return in duplicate in form 'C' in respect of each class of fruit products manufactured, sold and exported by him during the previous term."

8. In clause 10 of the said Order, for the proviso, the following proviso shall be substituted, namely —

'Provided that the provisions of clause 8 with regard to packing, marking and labelling shall not apply to products imported from outside the country'.

9 In clause 11 of the said order, for sub-clause (2), the following sub-clause shall be substituted namely —

"(2) Synthetic vinegars, beverages, syrups, sherbats and other products associated with fruits and vegetables shall be clearly and conspicuously marked on the label as 'SYNTHETIC' The word 'SYNTHETIC' shall be written as boldly as the

name of the product No container containing any such product shall have anything printed or labelled on it which may lead the consumer into believing that it is a fruit product Neither shall the word 'Fruit' be used in describing such a product nor shall it be sold under the cover of a label, which carries the picture of any fruit. Aerated water containing no fruit juice or pulp shall not have a label which leads the consumer into believing that it is a fruit product "

10. In clause 13 of the said order,

(1) in sub-clause (b), the word 'during the business hours shall be omitted,

(2) in sub-clause (f), the following words shall be added at the end, namely —

"at the dealers as well as at the manufacturers end"

11 In the First Schedule of the said order,

(1) in Form A, item (6) shall be renumbered as item 6(a) and after item 6(a) as so renumbered, the following shall be inserted as item 6(b), namely —

"6(b) Installed capacity per 8 hour shift"

(2) after Form 'B', the following shall be inserted as Form 'C', namely —

"FORM C"

(*See* clause 9)

1 Name and address of licensee.

2 Address of the authorised premises for the manufacture of Fruit Products.

3 F P O. License No

Statement showing quantities of fruit and vegetable products manufactured in lbs with their sale value during the term

Sl No	Name of the Fruit Product	Size of can or bottle	Quantity in lbs	Sale price per lb. or per unit of packing	value
1	2	3	4	5	6

Quantity exported (in lbs.)	Name of the country or port of export	Rate per lb or per unit of packing C.I F./F O B	value	Remarks
7	8	9	10	11

(Signature of the Licensee)"

A register in the form of the above table shall be maintained by each licensee for inspection

12. In the Second Schedule,

(1) in Part—1A,

(i) for clause 3, the following clause shall be substituted namely,

'3. The equipments and the manufacturing area approved for the manufacture of fruit and vegetable products shall not be used for the manufacture of other products repugnant to the manufacture of fruit products The manufacture of egg, fish and meat products shall be deemed to be repugnant to the manufacture of fruit and vegetable products The manufacture of Gulkand, Araks and herebaceous products will not be considered to be repugnant to the manufacture of fruit and vegetable products ".

(ii) For clause 11, the following clause shall be substituted, namely —

" Wherever five or more employees of either sex are employed, a sufficient number of latrines for each sex as under shall be provided —

Number of workers	Number of latrines	Number of wash basins
Upto 25	1	1
25 to 49	2	2
50 to 100	3	3
100 and above	5	5

(iii) for clause 13, the following clause shall be substituted, namely .—

" 13. No person suffering from infectious or contagious disease shall be allowed to work in the factory. Arrangements shall be made to get the factory staff medically examined as under to ensure that they are free from infectious, contagious and other diseases.

Category	Large Scale	Once a week
Category	Small Scale	Once a month
Category	Cottage scale	Twice a year

A record of these examinations signed by a registered medical practitioner shall be maintained for inspection.

The factory staff shall shall be inoculated against the enteric group of diseases and vaccinated against small pox once every year and a certificate thereof shall be kept for inspection In case of an epidemic all workers should be inoculated/vaccinated

(iv) In clause 14, the following shall be inserted at the end, namely —

'The management shall see that all workers are neat, clean and tidy'.

(2) For Part I B, the following Part shall be substituted, namely —

PART I B

1. The factories will be categorised under the following categories —

(*a*) Large Scale —Factories manufacturing or with capacity to manufacture products of annual ex-factory sale value exceeding Rs 1,00,000

(*b*) Small Scale.—Factories manufacturing or with capacity to manufacture products of annual ex-factory sale value exceeding Rs. 1,00,000 not more than Rs 1,00,000.

(*c*) Cottage Scale.—Factories manufacturing or with capacity to manufacture products of annual ex-factory sale value not exceeding Rs. 50,000

2 The categories mentioned above shall comply with the following requirements shown against each —

(*a*) Large scale .—

(I) Minimum area of manufacturing premises excluding stores and office space —

(i) Factories having total annual ex-factory sale value from 1 lakh to 5 lakhs—3,000 sq ft

(ii) Factories having total annual ex-factory sale value exceeding Rs 5 lakhs—4,000 sq ft

(II) Minimum availability of potable water—1,000 gallons per day

(III) The manufacture of fruit products shall be supervised by a qualified chemist who should possess one of the following qualifications —

(*a*) B Sc. (Tech) with Food Technology or Chemical Engineering with at least one year's experience in Fruit preservation factory

(*b*) B Sc. with Post Graduate Diploma in a Fruit Technology from a recognised Institute.

(c) B.Sc. with Chemistry or Agriculture as one of the subjects and three years' practical experience of working as a Chemist in a fruit and vegetable preservation factory.

(IV) The factory shall have a well-equipped laboratory of 200. sq ft. floor area with adequate facilities for the analysis of fruit products in accordance with the specifications laid down under the Second Schedule to this Order.

(b) Small scale·

(I) Minimum area of manufacturing premises excluding stores and office space—2,000 sq. ft.

(II) Minimum availability of potable water —250 gallons per day

(III) The factory shall have an experienced chemist to keep watch on the quality of its products.

(c) Cottage scale

(I) Minimum area of manufacturing premises excluding stores and office space.—

(a) Factories having total annual ex-factory sale value upto Rs. 10,000—250 sq. ft.

(b) Factories having total annual ex-factory sale value upto Rs. 20,000—500 sq. ft.

(c) Factories having total annual ex-factory sale value upto Rs. 30,000—750 sq. ft.

(d) Factories having total annual ex-factory sale value upto Rs. 50,000—1,000 sq ft.

(II) Minimum availability of potable water—100 gallons per day.

The requirements for various unit operations for the above categories of factories will be as under.—

	Operation	Category Cottage Scale	Category Small Scale	Category Large Scale
1.	(*a*) Washing of raw materials	One rectangular tank with false bottom having capacity of not less than 20 gallons	Two rectangular tanks with false bottom having capacity of not less than 20 gallons each.	Three or more rectangular tanks with false bottom having capacity of not less than 20 gallons each
	(*b*) Washing of bottles	1 A tank having a capacity of not less than 40 gallons 2 Bottles washing brushes 3 Buckets	1 A tank having a capacity of not less than 40 gallons fitted with a water tap 2 Bottle washing machine 3 Bottle sterilizing tank 4 Trollies for holding and conveying bottles	1 Two or more tanks with a total capacity of not less than 100 gallons fitted with water taps. 2 Bottle washing machine 3 Bottle sterilizing tank 4 Trollies for holding and conveying bottles
2	Preparation of fruit and vegetable	1. 2 1/2 ft. hightable with aluminium or stainless steel top having not less than 20 sq ft area. 2 Stainless steel peeling, slicing, trimming and coring knives Stainless steel puncturing and pricking nails for preserves 3 Pans or vessels for blanching 4 Vats (Wooden) or tanks (cemented) for curing and leaching with suitable, covers 5 Not less than five trays	1 Table of not less than 50 sq. ft area 2 Stainless steel peeling, slicing, trimming and coring knives Stainless steel puncturing and pricking nails for preserves 3 Pans or vessels for blanching 4 Vats (Wooden) or tanks (Cemented) for curing and leaching with suitable covers 5 Not less than ten trays.	1 Table with not less than 100 sq ft area. 2 Peeling, coring, cubing and cutting equipment 3 Stainless steel blanching trays with handles 4 Vats (Wooden) or tanks (Cemented) for curing and leaching with suitable covers 5 Not less than 20 trays

3. Juicing, Pulping and mixing.	1 Juice extractor or basket press 2. Stainless steel or Aluminium straining sieve 3. Tanks or barrel of not less than 10 gallons capacity 4 Buckets	1. Juice extractor or Rosing Machine or Basket or hydraulic press or pulping machine. 2. Tanks or barrel of not less than 30 gallons capacity.	1. Power driven juice extractor or hydraulic press or pulping machine. 2 Storage tanks of not less than 50 gallons capacity
4. Processing	1. Furnace 2 Pans or vessels 3 Ladles 4 Thermometers and hydrometers 5 Sensitive balance for preservative	1 Boiler. 2 Steam jacketted kettle 3 Ladles 4. Thermometers and Hydrometers 5 Sensitive balance for preservative	1 Refractometer 2. Steam jacketted kettle 3 Ladles 4 Thermometers and Hydrometers. 5 Sensitive balance for preservative. 6 Boiler
5. Fermentation.	1 Barrels or carboys or suitable earthern Jars	1. Pasteurizer for brewed vinegar	1 Pasteurizer for brewed vinegar
6. Filling and Sealing	1 Mugs 2 Funnels 3. Weighing balance	1 A bottle filling machine (Vaccum operated). 2 R O Seal machine 3 Heavy duty crown corking machine 4 Weighing Balance.	1 A Bottle filling machine (Vaccum Operated) 2 R O Seal machine 3. Heavy Duty crown corking machine 4. Weighing balance
7. Exhausting sealing and processing for canning and bottling	1 Tanks with crates. 2. Furnace 3 Double Seamer. 4 Thermometers 5 Cooling arrangement 6 Pressure cookers with gauges for vegetable processing	1 Boiler 2 Exhaust box 3 Semi automatic double seamer 4 Retort 5 Cooling tank 6. Incubator	1 Boiler 2 Exhaust box 3 Semi-automatic double seamer 4. Retort 5 Cooling tank 6. Incubator

(i) Wherever possible automatic equipment or machinery may be substituted.

(ii) Operations indicated above shall be carried out on stainless steel top tables only and not on the floor.

(3) In Part II, in the specifications, under column 5 "General Characteristics", the following shall be inserted at the end of the existing entry namely —

"Concentrates shall be free from gelation or curdling and in case of orange concentrate, the pulp *content shall not exceed* 40% *V/V*.

(4) In Part IV, "*Specifications for Synthetic Syrups and Sharbats*" under column 3 "Special Characteristics", the figures "65" shall be inserted at the end of the existing entry.

(5) In Part VI, "*Specifications, for Jams and Fruit Cheese*" for the heading of column 3, the following heading shall be substituted, namely —

"Minimum percentage of prepared fruit in the final."

(6) In Part VII, "*Specifications for fruit jellies and Marmalades*" for the heading of column 3, the following heading shall be substituted, namely —

"Minimum percentage of prepared fruit, in the final product".

(7) In Part X, "*Specifications for fruit chutneys*" under column 5, "General Characteristics", the following sentence shall be inserted at the end of the existing entry, namely —

"The acidity and ash contents shall not exceed 2% and 5% respectively."

(8) In Part XIII, "*Specifications for tomato ketchup and sauces*" under column 6 "General Characteristics", the following shall be inserted at the end of the existing entry, namely —

"When incubated at 28-30° C and 37° C".

(9) In Part XIII(A), "*Specifications for sauces*".

(*a*) a new column with the heading "Minimum total soluble solids weight" shall be inserted before the last column "General characteristics,"

(*b*) Under the column "Minimum total soluble solids weight" the entry "15%" shall be inserted,

(*c*) Under the column "General Characteristics" in the existing entry.

(i) after the word "sugar" the word "jaggery", shall be inserted,

(ii) for the expression "37° C", the expression "28-30° C and 37° C" shall be substituted.

(*d*) For the foot-note, the following foot note shall be substituted, namely —

"The percentage of the various fruits and vegetables used in the sauce shall be declared on the label'

(10) In Part XV, "*Specifications for pickels in vinegar*".

(*a*) under the column 'Special Characteristics', the entry "not less than 2 grams per 100 C.C. as minimum percentage of acidity of fluid portion as acetic acid" shall be inserted

(*b*) Under the column, "General Characteristics" the word "preservatives", shall be omitted.

(11) In Part XVI, "*Specifications for pickels in citrus juice or in brine*" under column 5 "General Characteristics" in the entry the words "mineral acids or preservatives" the words "or mineral acids" shall be substituted.

(12) In Part XVII, "*Specifications for oil pickles*" under column 5 "General Characteristics" in the entry for the words "mineral acid or preservatives" the words "or mineral acids" shall be substituted.

(13) In Part XVIII, "*Specifications for sun-dried and dehydrated point*" under column 3, 'General Characteristics', the following sentence shall be added at the end namely :—

'In dehydrated and sundried fruits, moisture content shall not exceed 20% and 24% W/W respectively.

(14) In Part XX for sub-clause (e) of clause 1, the following sub-clause shall be substituted namely :—

(i) Pickles.—Clean bottles, Jars, wooden casks, Tin containers covered from inside with polyethelene lining of minimum 250 gauge or suitably lacquered cans shall be used

(ii) *Tomato Ketchup and Sauces*.—Clean bottles shall be used. If acidity does not exceed 1.5% as acetic acid, open top sanitary cans may also be used.

(iii) *Vinegar and chutney*.—Clean bottles or wooden cases may be used.

(15) For Part XXI, the following Part shall be substituted namely :—

PART XXI

Limits of poisonous metals in fruit products

No fruit products specified in column 2 of the table below shall contain any poisonous metal specified in excess of the quantity given in column 3 of the said table

Name of the poisonous metal 1	Name of the product 2	Parts per million by weight 3
1 Lead	(i) Concentrated soft drinks (but not including concentrates used in the manufacture of soft drinks)	0.5
	(ii) Fruit and vegetable juice (including tomato juice, but not including lime juice and lemon juice)	1.0

1		2		3
		(iii) Concentrates used in the manufacture of soft drinks, lime juice and lemon juice		2·0
		(iv) Dried or dehydrated vegetables (other than onions).		5 0
		(v) Dehydrated onions	.	10 0 on the dry matter.
		(vi) Fruit products not specified		2 5
2	Copper	(i) Soft drinks including concentrates		7·0
		(ii) Concentrates for soft drinks		20 00
		(iii) Tomato Ketchup on the dried total solids		50 0
		(iv) Tomato puree, paste, powder, juice and cocktails		100 0 on the dried tomato solids
		(v) Fruit products not specified	.	30 0
3	Arsenic	(i) Soft drinks intended for consumption after dilution	Arsenic 0 5	Arsenious oxide 0 66
		(ii) Dehydrated onions	2 0	2 6
		(iii) Fruit products not specified		1 5
4	Tin	(i) Processed and canned products		250
		(ii) Fruit Products not specified		250
5	Zinc	(i) Ready to drink beverages	.	5 0
		(ii) Fruit products not specified		50 0

(16) In Part XXIII, the footnote shall be omitted

(17) After Part XXIII, the following Part shall be inserted, namely —

"PART XXIV

(*a*) In fruit products, Pectin, Sodium Alginate, Calcium *Alginate*, *Alginic Acid*, Propylene Glycol Alginate, Mono Sodium Glutamate, Calcium Chloride, Calcium lactate and other soluble calcium salts may be added.

(*b*) Lecithin and Tocopherol may be added in fruit products as Antioxidants."

[No. F. 4-40/60-A.M]

V. S. NIGAM, Under Secy.